

Soup kitchen

Daily soup **9.80**
Daily fresh made soup
„As long as it's available

Andalusian Gazpacho **11.80**
Spanish vegetable soup refined with olive oil, hibiscus
And balsamic, garnished with bread croutons

Cream of Tomato Soup (lacto) **10.80**
With pearls of mozzarella,
blended with cream and gin

Crispy salads

Lettuce with Egg **9.80**
Crisp, fresh, and delicious

Seasonal, Mixed Leaf Salad **11.80**
A mix of colourful seasonal leaf salad

Mixed Waid Salad **13.80**
Varied and colourfully arranged by our salad chef

Our Dressings
French-, Italian-, honey-, mustard-,
or balsamic dressing

Before

Beef filet Carpaccio **19.80**
With lime-pepper marinade

Main course **31.00**

Goat Cream Cheese Terrine **16.80**
Terrine from French goat cream cheese
in pepper-nut crust,
garnished with a salad bouquet in balsamic dressing

Crostinis

Crostini *with goat cream cheese, truffle oil and olives* **9.50**

Crostini *with rucola pesto and dried tomatoes* **8.50**

Chicken breast (Brazil)	200 Gram	27.30
Pork steak (Swiss)	200 Gram	29.30
Thin escalope of veal (Swiss)	170 Gram	43.80
Salmon steak (Norway)	180 Gramm	28.30
<i>Served with a homemade butter variation</i>		

Choose your side dish

rice, parmesan risotto, French fries, roesti croquets, butter hash browns, Boiled potatoes, tagliatelle, bouquet of vegetables or salad

Additional side dish **8.90**

Additional vegetable bouquet or salad **9.30**

Main courses

Croûtes aux Chanterelles „Paysanne“ **30.90**
Sautéed chanterelles with onions, garlic, tomatoes and fresh herbs with a fine balsamic gravy. With roasted logger bread and bacon strips.

as a starter **23.90**

Vitello Tonato **26.90**
Tender roast veal, finely cut with tuna sauce, red onions and capers.

Small „Vitello “ **21.80**

Delizia al Burro Salvia **27.00**
Ravioli filled with ricotta, spinach and fresh herbs. With sage butter, onions, garlic and tomatoes

Veal strips „Guisan“ **39.80**
Tender veal strips with mixed mushroom sauce blended with red peppercorns and brandy served with butter hash browns

Small „Guisan“ **33.80**

Wok

Waid Wok **29.50**
Strips of poultry in red curry sauce with mixed vegetables and coconut milk served with rice

Wellness Wok **27.50**
Tagliolini with mixed vegetables, peanuts, sweet chilli sauce, soya sauce and lemon juice.

Höngger Wok **32.50**
Slices of pork in a brandy-porcini mushroom sauce with mixed vegetables and Penette

11 to 11

In the morning

Midday Afternoon

Evening or before going home

Rich mixed salad plate with egg slices	19.50
Bresaola Carpaccio (120Gramm)	25.00
<i>Thin slices of Bresaola marinated with walnut oil, served with Parmesan and rocket salad with honey- mustard dressing</i>	
<i>as a starter</i>	18.00
Grisons air cured meat plate (120 grams)	28.00
<i>Thin sliced Grisons air cured beef from Churwalden and air dried smoked ham, with pickled cucumbers, tomatoes, dried apple slices and nuts</i>	
Tomato- Mozzarella „Di Buffalo“	24.90
<i>Finely cut tomatoes with Buffalo-Mozzarella, sprinkled with balsamic vinegar, Served with red onions and fresh basil.</i>	
<i>as a starter</i>	17.90
Cheese plate (140 grams)	18.00
<i>Aged Emmentaler cheese, mountain cheese, cream cheese, fresh goat's cheese and Gorgonzola</i>	
Beef tartar „Waid“	31.80
<i>(Spicy or gentle) Served with a bouquet of seasonal salads and parmesan, accompanied by brioche- toast and butter</i>	
<i>as a starter</i>	20.80
Crostini plate	16.50
<i>Three different crostini with rocket cream, goat's cream cheese with truffle oil and garlic, served with Parma ham</i>	
	19.80
Sausage salad, garnished	
<i>(with mixed salad)</i>	
Sausage salad, plain	14.80
Sausage salad with cheese, garnished	19.80
<i>(with mixed salad)</i>	
Sausage salad with cheese, plain	14.80
Salad of tuna, garnished (with mixed salad)	19.80
Salad of tuna, plain	14.80
Sandwiches with salami, cheese or ham	7.50
Sandwiches with air cured beef or Coppa	9.50